



INFLUENCE

BY CHAMPAGNE PHILBERT

CHAMPAGNE BRUT

This blended cuvée is enhanced by its oak barrel aging, revealing unique aromas.



Vinification

1/3 of each grape variety: Chardonnay, Pinot Noir and Pinot Meunier.
From our Montagne de Reims Premier Cru vineyard
Brown limestone soils on colluvial deposits at the bottom of the valley.
Vinification in stainless steel vats.
Liqueur made in oak barrels
Blocked malolactic fermentation
Ageing on lees / in cellar: 30 months
Dosage Brut : 8 g/ liter

Available formats

Bottle 75 cl

Recommended storage time

3 to 5 years

Awards

★☆☆ Guide Hachette 2025

A word from the winemaker :

Cuvée Influence is a different proposition from our Brut Maison blend. The liqueur is vinified in oak barrels for 6 months to 1 year. The aroma of our Champagne is modified by the "Influence" of this liqueur.

INGREDIENTS
/ NUTRITION



E (100ml):
303kj / 76kcal

TASTING NOTES



Golden, lively



Expressive, spicy notes with vanilla



Slightly woody, vanilla



Appetizer with savory crackers, fish carpaccio



By Dubois Yannick, director and winemaker of Maison Philbert